



LATTICIN CONTINE









From the cured meat factories of Sarcidano

Selection of local cured meats, Raw Ham, lard, sausage and capocollo

From the cheese dairies of Sarcidano

Selection of hard and soft cheeses accompanied by our compotes and Sarcidano honey

Melted Pecorino cheese on Carasau Bread

**Beef Tartare with Land Bottarga** 

Egg Yolk dried in salt and grated

Fried Semolina with Bacon and Pecorino

Civraxiu bread crust with Vegetables

# **1ST COURSES**

# Mummy's Culurgiones Traditional handmades sardinian ravioli snike-shape

Traditional handmades sardinian ravioli spike-shaped stuffed with patatoes pecorino cheese and mint with tomato sauce

### Vegetarian Lasagnetta

With Celery, Carrots, Onion, Eggplant and Zuchinis

#### Maccarrones de Busa

Traditional Sardinian pasta with Zuchinis

### Fregola with White Beef Ragù

Tipical Sardinian pasta made of Semolina with Cheese

#### Su Succu

Pasta "Capelli d'Angelo" cooked in Guinea Fowl broth and saffron, layared with Pecorino Cheese

Malloreddus with Sausage and Saffron
Tipical Sardinian Pasta

15€ per 2 28€ per 4

16€ per 2 30€ per 4

3 6

14 €

13 €

13 €

16 €

15 €

16 €

16 €

16 €

16 €











Seasoned in red wine and vegetables, cooked with stir-fry, laurel and red wine

**Sheep with aromatic herbs** 

Sage, Rosemary, Thymo, Onion, Oregano

Chef's rabbit

Rabbit cacciatore roulade

**Pork Cup** 

On a bed of cramed potatoes and thyme soup

**Sheep skewers** 

**Cut of Sardinian Ioin beef** 

18 €

18 €

18 €

18 €

16 €

6 € 100gr

## SIDE COURSES

**Parsley Potatoes** 

**Chickpeas and Rocket salad** 

Sautèed Vegetables

Green salad

5€

10 €

## **DESSERTS**

Is Perdas'dessert

**Our Seada** 

Pecorino cheese turnover served with honey or sugar.

**Tiramisu** 

Milk Flan





6€





